

| MENU |

HIGH TEA |

LUXE HIGH TEA – Our specialty: Buttermilk scone with jam and cream, 2 petite patisseries, 2 organic sandwiches, 3 warm savoury bites. (Vegetarian option available). Includes a beverage.55

BREAKFAST HIGH TEA - Buttermilk scone with jam and cream, fresh fruit, vanilla yogurt & muesli cup, Danish pastry, pear & almond bread, house frittata and quiche. Includes a beverage. (vegetarian).45

KIDS HIGH TEA - Buttermilk scone with jam and cream, kid's petite sweets, organic sandwiches, kid's savoury bites. (12 AND UNDER, VEG OPTION AVAL). Includes one beverage.30

TWO TIER DELIGHT – 2 Buttermilk scones w/ Jam & cream, 2 petite patisseries,3 organic sandwiches. (Vegetarian option available). Includes one beverage.42

SAVOURY HIGH TEA – 2 Buttermilk scones with jam & cream, 4 gourmet sandwiches, 4 warm savoury bites, includes one beverage.55

SWEET |

LEMON CREPE - House crepes, lemon curd sauce & fresh seasonal berries. (GF option available).18

CHOCOLATE CREPE - House crepes, Nutella sauce & fresh seasonal berries. (GF option available).18

DEVONSHIRE – Two fluffy buttermilk scones with a pot of tea or coffee. DATE | PLAIN | GINGER.17.5

SAVOURY |

LAMB SHANK PIE– Slow cooked succulent lamb shank, with baby carrots, onions, leek, capsicum, mushrooms, baby spinach, celery, cherry tomatoes in a rich jus. Butter puff pastry, Served with leafy greens.25

CHICKEN CREPE – Tender chicken pieces slow cooked with, leek, baby spinach and asparagus in a Garlic Cream & mustard sauce. Served with leafy greens. (GF option available). 24

ROAST PUMPKIN NOURISH SALAD – Black rice, beetroot, leafy greens, cherry tomatoes, baby Carrots, wedge of roasted pumpkin, feta & lemon / buttermilk dressing. Veg 22

VEGETARIAN GRAZING BOARD – Selection of our popular bites; frittata, arancini ball, Vegetarian quiche, sweet potato rosti with baby bocconcini, house made dip, focaccia bread & leafy Greens. 24. SHARING – add selection of bites \$12

SOUP – Borscht: beetroot, carrot, cabbage, potato, pork & beef. The flavours are light, hearty and Slightly sweet from the beets. Served with warm focaccia. 17 (GF option available).

BREAKFAST PLATE – Mango & coconut bread, petite croissant with oven roasted turkey and Gruyere cheese, sweet potato frittata with tomato chutney, yogurt granola cup with seasonal fruit. 18

KIDS - Ham & Cheese and Nutella mini croissants, seasonal fruit, mini cake. 14

| DRINKS MENU |

POT OF TEA | ENGLISH BREAKFAST -FRENCH EARL GREY-GREEN TEA - GINGER ZING - PEPPERMINT- BERRIES OF THE FOREST. 9

GREEN LEAF TEAHOUSE | MASALA CHAI. ASHWAGANDHA & ROSE ELIXIR (herbs & flowers, very light tasting medicinal herbal tea tea). 10.5

HOUSE ICED TEA | BERRIES OF THE FOREST – GINGER ZING .9

Made with premium loose leaf tea blends & organic sugar syrup.

COFFEE | Espresso, piccolo, long black, flat white, cappuccino 5.5. Latte, mocha, hot chocolate, affogato 6.5. ADD ONS. Vanilla, caramel & hazelnut 1. Milk alternatives. Oat, almond, soy, lactose free 50c

ICED DRINKS | Iced latte 7. Iced coffee 9.5 Iced mocha 9.5 Iced chocolate 9.5

SPARKLING FRUIT JUICE | (100 % real fruit juice) WATERMELON. -APPLE & RASPBERRY- LEMON 8

COCKTAILS |

FRENCH MARTINI –Pineapple, cranberry, citrus, native strawberry and black Raspberry liquor. Premium vanilla vodka. 20

LYCHEE MARTINI – Vanilla & lychee liquor, lemon juice, elderflower & rosewater. Premium vodka. 20

ESPRESSO MARTINI – Premium vodka, cold drip coffee and organic sugar. 20

MIMOSA – Watermelon or Orange juice with champagne. 14

BEER |

James Boags (light), Burleigh Big head. Heineken Zero. 8

SPARKLING |

Fiore White Moscato -200ml piccolo 14. Australia

NV Aurelia Prosecco – 200ml piccolo 10. Australia

Mio Capepello Prosecco – Bottle 45. Australia

La Gioiosa Prosecco – Bottle 45. Veneto Italy

ROSE |

St Aim'e, Central ranges NSW – glass 10. Bottle 45

RED |

Pikes Los Campaneros, Shiraz Tempranillo – glass 14 bottle 42

WHITE |

Pino Grigio, King Valley VIC – Glass 10 bottle 45

Pikorua Sauvignon Blanc – Marlborough NZ. glass 14 bottle 42

